

- Zuppe del Giorno** 7
chef's daily soup selection
- Lumache con Crostini** 10
escargot in garlic butter
- Spiedini** 8
pan fried fontina cake, capers, olives,
and white wine lemon butter sauce
- Salsiccia alla Cacciatore** 10
Italian sausage, caramelized onions,
peppers, and house marinara sauce
- Gamberi Portabella** 15
prosciutto wrapped jumbo gulf shrimp,
roasted portabella mushroom cap and spinach

Insalata di Caprese 8

Antipasti

- Cocktail di Gambri** 14
chilled Gulf shrimp, served with caper cocktail sauce
- Calamari** 12
sliced squid steak, garlic, onions, and peppers
- Sei Formaggi** 10
baked asiago, boursin, fontina, fontinella,
mozzarella, and smoked mozzarella
- Antipasto Assortito** 13
classic Italian cured meats, cheeses, olives,
peppers, and torta di formaggio
- Portabella con Porto** 9
roasted portabella cap, goat cheese,
and port wine demi glace

Insalata

Insalata di Caesar 7

Cena

served with a house salad and daily vegetable selection

- Bistecca di Vitello*** 49
16 oz veal rib chop, sherry cream ragout with
forest mushrooms and thyme roasted potatoes
- Vitello con Gamberi** 32
sautéed veal and jumbo shrimp with a
lemon-dill butter sauce and chef's starch
- Pollo alla Griglia con Penne** 22
grilled chicken breast, fontinella cream sauce,
portabella mushrooms, cherry tomatoes,
asparagus tips, and penne pasta
- Lump Crab con Gnocchi di Casa** 29
house made gnocchi, lump crab meat, mascarpone
cheese cream sauce, peas, and prosciutto
- Salmone al Forno *** 25
baked salmon topped with artichoke pesto crust,
served with fennel salad, roasted red pepper coulis
- Zucca Primavera con Gamberi al Forno** 30
pan seared jumbo shrimp, roasted spaghetti squash,
portabella mushrooms, fresh seasonal vegetables,
toasted pine nuts, marinara, and fresh herbs

- Filletini di Manzo con Gamberi*** 40
grilled certified piedmontese tenderloin tips and two
prawns baked Sicilian style served with lemon scented rice
- Ravioli di Formaggio** 20
ravioli stuffed with mascarpone, sun-dried
tomato, and spinach, with creamed pesto
spinach and toasted pine nuts
- Pollo Picatta** 22
breast of chicken, artichoke hearts, capers,
blonde sauce, and chef's starch
- Saltimbocca di Vitello *** 27
veal, prosciutto, asiago, sage madeira
cream sauce, and chef's starch
- Costolette d' Agnello*** 36
grilled rosemary and garlic marinated
lamb chops with horseradish risotto
- Ravioli di Manzo** 22
piedmontese beef, ricotta, and grana padano
hand-filled pasta, Bolognese sauce

A La Carte

Fresh Asparagus 4 **Sautéed Spinach** 4 **Risotto** 6 **Caramelized Onions** 4 **Sautéed Mushrooms** 4

Certified Piedmontese

U.S.D.A. Certified Piedmontese Beef, finished with our vintage sauce served with a house salad, potatoes, and daily vegetable selection

Filetto di Manzo* house cut tenderloin of beef: 6 oz 29 8 oz 34 10 oz 38 12 oz 43

Filletini di Manzo con Patate* 30
sautéed certified piedmontese tenderloin tips,
basil pesto demi sauce, tomatoes, artichoke
hearts, olives and cavatappi pasta

14 oz New York* 40
a classic strip cut steak

20 oz Porterhouse * 49
the best part of a new york strip and tenderloin

24 oz Ribeye * "Cowboy" 53
the chef's favorite choice cut

* NOTICE: Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness